

Fabulous Fudge - jai's favorite

4th

Mix in very large bowl

3 pkg (6oz) nestle choco chips

1-8oz jar marshmello cream

2 C broken nuts

½# marg. or butter

Cook 4½ C sugar

1 lg can Carnation milk

① Cook 6 min after rolling boil

② Pour hot mixture
over cold & blend.

③ Add 1 T. vanilla

④ Pour into large
buttered pan.

⑤ Cool overnite.

Jay's Italian Creme Candy

2 C whipping cream / divided

1/2 C wht. Karo

2 C sugar

1 C chopped nuts

1 tsp vanilla

1. In large pan
boil 1 C cream
Karo, sugar
until thick &
brown 230°

2. Add 2nd cup cream
slowly

3. Boil to soft ball.

4. Add nuts & Vanilla - Cool til you can hold to beat.
5. Beat until thick - (sets up quickly)
6. pour into prepared pan.

NOTE:

Butter 8x8 pan - line with foil & butter.
After fudge firms remove from pan to
cut into pieces.

RECIPE:

Jay's Italian Cream Fudge

From the Kitchen of:

Carol Alumbaugh

2 C whipping cream / divided) Combine &
1/2 C white Karo) stir frequently
2 C sugar) to 230° (soft ball
1 C chopped nuts
1 t. vanilla

Method: Butter 8x8 pan. line
with foil & butter. After fudge



over

firm - remove from pan to cut into pieces.
Medium Hi heat.

1. In large heavy pan boil 1 C. cream, Karo, and sugar until thick & caramel colored. Watch carefully as cream scorches & burns. Takes about $\frac{1}{2}$ hour.

2. Add 2nd cup of cream slowly.

3. Boil to soft ball stage 234°

4. Add nuts & vanilla - set aside to cool
about 20 min. 112°

5. Beat until thick & glossy (sets up quickly)

6. Pour into prepared pan. When firm remove foil from pan to cut fudge.

Enjoy! Yum!

Almond Caramel Chews

2# sugar

2# Corn syrup. lt.

1 C. Condensed milk

$\frac{1}{2}$ t salt

1 qt. Cream

2 T sweet butter

2 T vanilla

1# blanched Almonds toasted

①. Combine sugar/syrup
cond. milk/ $\frac{1}{3}$ oz cream
salt.

② Stir over low flame
until dissolved / 236°

③ Blend in $\frac{1}{2}$ remain

cream / cook to 240°
④ add rest of cream & butter / 244°
⑤ Remove from heat -
add vanilla.

- ⑥ Pour onto oiled surface - Let cool - do not cut until cool.
- ⑦ Cut into 2" squares
- ⑧ Sprinkle toasted almonds on each sq.
- ⑨ Work nuts & caramel into log - cut into 3 pc.
- ⑩ Wrap each in wax paper & store air tight.

Pecan Penuche

3C. Lt. brown sugar
1/2 t. Bake Soda
1C. sour cream
1/4C. dk. corn syrup
1T butter
1t vanilla
1C. Pecan halves

Combine in pan
Cook over moderate
heat - Stir frequently
to 234° (soft ball)
Remove from heat
add last 3 items
Let cool to 112°
Beat with spoon until
glossy - Drop by spoon

onto wax paper -

Here's what's cookin': Divinity

Recipe from: Joyce

Serves: 1 1/2 #

$\frac{1}{2}$ C wht Karo } Boil to firm
 $2\frac{1}{2}$ C sugar } ball stage
 $\frac{1}{2}$ C. water } 248°
salt }

2 egg whites - Beat stiff

Pour $\frac{1}{2}$ boiled syrup over
egg whites. Beating constantly

Cook remainder of syrup til



Thread floss in cold
water 272°

add to rest of mixture
beating constantly
add vanilla, nuts,
candied cherries.

Beat until glass turns
satin & candy starts
to hold shape.

Drop on wax paper

Cecile's Peanut Brittle -

2C. sugar } ① cook to 236°
1C. wht Karo }
1C water }

3C. raw peanuts heated in oven @ 250°

② add to above cook to 290°

③ Remove from heat & add

½t salt

2T butter

2t soda

1t vanilla

④ Pour out on well buttered
surface - pull to thin

Vanilla Caramels

2 C. sugar	2 C. cream
1/2 C. corn syrup	2 t. vanilla

Method: Put in a sauce-pan the sugar, cream, and corn syrup, and boil, stirring all the time. Cook until a firm ball is formed when tried in cold water; then add vanilla and pour into a buttered pan. Cool, mark in small squares, and cut the next day.

Note: Half ~~and 1/4~~ milk and half cream may be used, adding one T. butter when cooked

Carol Blumbaugh 2 Day Cookies

In very large bowl pour -

8 C. Quaker rolled oats

4 C. light brown sugar (pack)

2 - $1\frac{3}{4}$ C. Canola salad oil

Be sure

sugar is

well broken

apart before
pouring oil.

Stir all together several
times 1st Day.

Next morning

In small Bowl

beat 4 large eggs

~~3t~~ almond flavor ~~1t vanilla~~

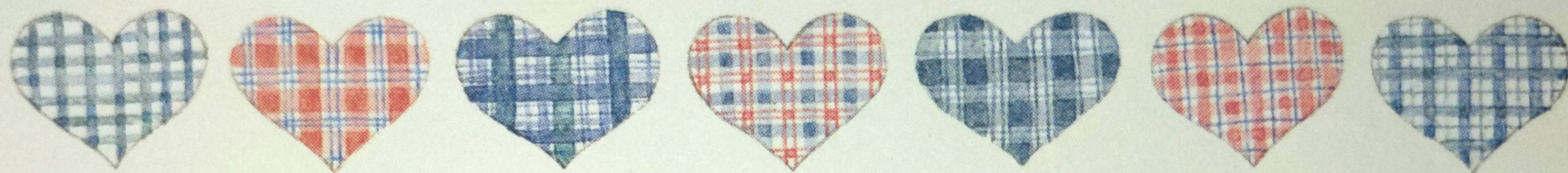
2t, salt

Mix eggs into Oats until thoroughly mixed
at least twice.

Prepare Parchment cut to size of your
Cookie sheet. Use at least twice or 3X.

Set Oven at 350°

Bake 10-12 minutes watch carefully - do not burn



Recipe for: Seashopper Pie

Oreo Crust

26 oreo cookies -) crush cookies mix with
 $\frac{1}{2}$ c. butter) melted butter - press into pan
chill -

Filling:

25 lg marshmallows) melt in sauce pan
 $\frac{1}{2}$ c. milk) cool - add rest
1 8oz carton whipping)
 $1\frac{1}{2}$ oz each Creme de menthe) Pour into
Creme de cocoa) pie shell. Chill
Makes: several hours.

Aunt Viola's Liver Pate

1 pound Braunschwagger liver sausage

1 cup sour cream or Imo

2 green onions chopped fine

2 T. chopped parsley

1 small can chopped olives

1 pkg. Plain gelatin moisten in 1/4 cup cold water.

Mix and mash all together. Chill several hours.

Serve with an assortment of crackers and enjoy!

GRASSHOPPER PIE---NEW RECIPE THAT JUMPS

A recipe making the rounds in culinary circles these days is grasshopper pie. No—no grasshoppers—just named after the delicately flavored cocktail which uses similar ingredients.

It's a quickly prepared dessert for sophisticates, requiring no baking.

GRASSHOPPER PIE

Crush 18 chocolate layer cookies (the type filled with frosting) into fine crumbs. Mix with $\frac{1}{2}$ cup melted butter and pat onto bottom and sides of 9-in. pie pan. Chill.

Put 20 marshmallows in saucepan and add $\frac{1}{2}$ cup milk. Heat slowly while folding mixture over and over until marshmallows are melted; cool. Whip $\frac{1}{2}$ pint whipping cream and flavor with $1\frac{1}{2}$ oz.

each creme de menthe (green) and creme de cacao (white). Fold marshmallow mixture into whipped cream, pour into chilled crust. Return to refrigerator until filling becomes firm. Now grasshopper pie is ready to serve.

Cubed Avocado Popular in Salad

Avocado in cubes or slices is a popular addition to tossed green or fruit salads.

Here's a new idea for adding avocado to salads. Just before you are ready to dress the greens, combine equal parts French dressing and mashed avocado.

erator until filling becomes firm. Now grasshopper pie is ready to serve.

$\frac{1}{2}$ c butter
26 oreo's

25 marshmallows

Chill " mixture
till it starts to fell-

Add 1 PKG. Dream Whip
whipped